



PASSED CANAPÉS

All canapés are priced per dozen.

Sweet canapés require a minimum order of two (2) dozen per selection.

COLD

fresh shucked oysters \$48
mignonette, lemon

roasted beetroot & goat cheese \$48
balsamic, pistachio crumb

acorn squash & ricotta \$48
garlic toast

foie gras parfait tartelette \$54
preserved fruit

wagyu beef tartar \$54
green peppercorn dressing, potato chip

HOT

hokkaido scallop \$68
cauliflower couscous, sunflower seed

mushroom tartelette \$48
chive, parmesan

saffron arancini \$54
parmesan, fennel aioli

serrano ham croqueta \$54
smoked paprika aioli

smoked duck breast \$68
squash, puffed wild rice

SWEET

dark chocolate tartelette \$48
blackberry confit

passion fruit tartelette \$48
toasted coconut, caramel

cream puff \$42
seasonal flavours include honey & lavender, café au lait, chocolate

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



HAWKSWORTH
RESTAURANT

THREE COURSE LUNCH

\$79 PER PERSON

Please select 2 starters, 2 entrées, and 1 dessert to create a custom menu for your group event.

Dietary restrictions will be accommodated with advanced notice.

STARTER

parsnip soup lobster mushroom, focaccia crouton

green salad shaved vegetables, puffed rice, lemon vinaigrette

bc pear & romaine guanciale, almond mustard vinaigrette

local harvest acorn & hubbard squash seed cracker, green apple, kombu dressing

MAIN COURSE

hawksworth classic burger crispy bacon, onion ring, old cheddar, fries

steelhead klippers farm apple, heirloom beet, sumac yogurt

duck confit squash pavé, puffed rice, orange glaze

beef short rib farm lettuce, local blueberry, danish blue, bbq sauce

DESSERT

brown sugar pavlova cranberry & orange compote, vanilla whipped ganache, maple sugar crumble

chèvre cheesecake chestnut crèmeux, spiced poached pear, candied pecan

banana cake eggnog crèmeux, dulcely whipped ganache, rum caramel, caramelized walnut

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



HAWKSWORTH
RESTAURANT

ENHANCEMENTS

All menu enhancements are priced per person.

FOR THE TABLE

artisanal bread - \$3

olive oil, maldon salt

charcuterie - \$12

chorizo, serrano ham, coppa, foie gras parfait, pickles, toasted sourdough

cheese - \$13

chef's selection of international cheeses, seasonal chutney, nuts

truffle fries - \$6

chive, parmesan, truffle

brussels sprouts - \$6

spicy maple glaze, roasted pecan

SWEET ENDINGS

seasonal fruit platter - \$12

holiday cookies - \$6

assorted selection that includes vanilla shortbread, double chocolate sable cookie,
pecan drops, ginger molasses, raspberry linzer cookie

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



PRIVATE DINING WINE LIST

BUBBLES

| | |
|---|-----|
| nv unsworth . charme de l'île . vancouver island . bc | 64 |
| nv fitzpatrick . h's brut . okanagan valley . bc | 90 |
| nv henriot . brut souverain . reims . champagne . fra | 180 |

WHITE

| | |
|---|-----|
| 22 fitzpatrick . runabout white . okanagan valley . bc | 50 |
| 22 blue mountain . sauvignon blanc . okanagan valley . bc | 65 |
| 21 burrowing owl . pinot gris . okanagan valley . bc | 70 |
| 22 meyer family vineyards . chardonnay . h's blend . okanagan valley . bc | 80 |
| 22 jean collet . chardonnay . chablis . fra | 114 |
| 21 kendall jackson estate . chardonnay . camelot highlands . usa | 140 |

RED

| | |
|---|-----|
| 17 seven stones . merlot . similkameen valley . bc | 70 |
| 22 meyer family . pinot noir . h's blend . okanagan valley . bc | 80 |
| 20 burrowing owl . syrah . okanagan valley . bc | 98 |
| 20 phantom creek . cabernet blend . petite cuvée . okanagan valley . bc | 100 |
| 21 francois labet . pinot noir . bourgogne . fra | 130 |
| 18 arrowood . cabernet saugivnon . sonoma county . usa | 155 |

Alcoholic beverages are subject to 5% GST, 10% PLT, and 19% service charge.

Menu is subject to changes without notice due to seasonality and availability.



SIGNATURE COCKTAILS

**pre-order required for signature cocktails*

| | |
|--|----|
| french 75 | 17 |
| yaletown gin, cointreau, fresh lemon, prosecco | |
| santa strikes back | 19 |
| empress gin, limoncello, luxardo maraschino, lemon, lavender bitters | |
| christmas cake | 19 |
| butter washed st.remy signature, raisin rum, s.o.v amaretto, cinzano rosso | |
| orange julius | 19 |
| don julio reposado, aperol, cointreau, fernet branca, orange, lemon | |
| rizzo | 19 |
| absolute vodka, aperol, cranberry, grapefruit, lime, lavender bitters | |

BEER & CIDER

| | |
|-------------------------------|-----|
| stella artois . belgian lager | 9.5 |
| modelo especial . lager | 9.5 |
| lone tree . dry apple cider | 9.5 |
| strange fellows . pale ale | 12 |
| superflux . hazy ipa | 12 |

WELL BAR PACKAGE \$9/ 1 oz. \$16/ 2oz.

absolute vodka . beefeater gin . havana club 3yr rum . altos plata tequila . old forester bourbon
crown royal canadian l whiskey . jameson irish whiskey

PREMIUM BAR PACKAGE \$12/ 1 oz. \$22/ 2oz.

grey goose vodka . hendricks gin . diplomatico rum . casamigos blanco . makers mark bourbon
jonnies walker black label scotch

Alcoholic beverages are subject to 5% GST, 10% PLT, and 19% service charge.

Menu is subject to changes without notice due to seasonality and availability.